



CATERING MENU - 2025

designing your menu

Lewis Catering is committed to providing excellent food & service to all our Guests...communication is a key factor in ensuring that result. When making plans for your event, please do not hesitate to review Allergy, Dietary Restrictions, and Special Requests for your menu in order that we get it 100% right. We accommodate all requests to the best of our abilities and any supplemental fees will be discussed at the time of booking.

BREAKFAST & BRUNCH

classic breakfast ≡ \$16 per person (min 20 guests)

scrambled eggs **gf**

locally sourced eggs cooked to perfection.
with green onion & hollandaise on the side.

hash browns **vg gf**

lightly fried skin-on red potato, caramelized onion, S&P.
ketchup and sour cream on the side

honey-Dijon glazed ham **gf**, **smoked bacon** **gf**, **kubasa** **gf**

toast & baguette

sliced fresh baguette and toasted sourdough from Le Croissant with butter and jam

***sub pierogi for hash browns**

with caramelized onion, sour cream & dill
≡ +\$1.25 per person

***sub schwarties for hash browns**

the Best of Bridge classic...rich and decadent
≡ +\$1.50 per person

great additions:

fruit tray **vg gf** ≡ \$65

assorted seasonal cut fruit & berries
with maple yogurt

pastry tray **V** ≡ \$57 (24 pieces)

demi-size croissants, pain au chocolat &
other baked goods from Le Croissant Bakery

smoked salmon platter **gf** ≡ \$65

500g sliced smoked salmon, capers,
cream cheese, slivered red onion, lemon

cheese tray **V** ≡ \$76

fine selection of cheeses, savoury jams,
crostini, crackers & accoutrements

hot beverage service ≡ \$3 per person

house blend coffee & assorted teas (including appropriate accoutrements)

breakfast à la carte:

veg breakfast burger **V** ≡ \$6 (min. 6 per order)

milk bun, 1 fried egg, mayonnaise, fresh spinach, sautéed mushroom, tomato, S&P

croque monsieur **V** ≡ \$8 (min. 6 per order)

croissant, grainy dijon, shaved ham, béchamel, swiss cheese

croque madame **V** ≡ \$11 (min. 6 per order)

grilled sourdough, grainy dijon, ham, béchamel, swiss cheese, egg

bacon & egg sandwich ≡ \$11 (min. 6 per order)

rye toast, chipotle aioli, 2 fried eggs, bacon, cheddar, lettuce, tomato, red pepper, S&P

monte cristo sandwich ≡ \$13 (min. 6 per order)

egg battered grilled sourdough, shaved turkey, ham, swiss cheese, maple raspberry compote (side)

breakfast bowl **gf** ≡ \$14 (min. 6 per order)

3 scrambled eggs, hash browns, ham, bacon, black beans, cheddar cheese, salsa

veggie breakfast bowl **V gf** ≡ \$14 (min. 6 per order)

3 scrambled eggs, hash browns, sauteed spinach & mushrooms, black beans, cheddar cheese, salsa

protein bowl **gf** ≡ \$13 (min. 6 per order)

2 hard-boiled eggs, 4 strips bacon, sliced tomato, avocado, steamed quinoa & hemp hearts

smoothie bowl **vg gf** ≡ \$14 (minimum 6 per order)

fresh cut fruit with granola, ground flax and peach, strawberry, blueberry, banana, & orange purée.

morning wrap ≡ \$12 (min. 6 per order) ≡ 12 for \$140

tortilla, scrambled eggs, black beans, roasted corn, and pico de gallo with choice of:

KALE, MUSHROOM & FETA **V** • BACON & CHEDDAR

hash browns **vg gf** ≡ \$32 (10-12 servings)

lightly fried skin-on red potato, caramelized onion, S&P. ketchup & sour cream on the side.

schwarties **V** ≡ \$55 per pan (18-20 servings)

the Best of Bridge classic. diced potatoes in ultra-rich, creamy, mushroom sauce

*** gluten-free & plant-based offerings available for substitution or addition to orders ***

LUNCH

hearty sandwiches ≡ 8 for \$100 ≡ 12 for \$147 ≡ additional sandwiches \$12.50 each

roast beef

rye, shaved roast beef, herb chipotle aioli,
balsamic onion, lettuce, tomato, S&P

caprese **V**

baguette, ripe tomato, mozzarella, fresh basil,
pesto, olive oil, balsamic vinegar, S&P

veggie **V*vg**

focaccia, pesto, mayo, lettuce, tomato, cucumber,
red onion, carrot, S&P

roasted veg **V*vg**

baguette, roasted veg (zucchini, onion,
mushrooms, red pepper), lettuce, feta, hummus,
chili crunch, S&P

spuckie (italian)

baguette, ham, provolone, genoa salami, sweet
capicollo, lettuce, tomato, olives, peppers, garlic
oil, S&P

cubano

baguette, butter, sliced pork loin, shaved ham, swiss
cheese, sweet pickle, yellow mustard

beet **V*vg**

focaccia, roasted beet, candied walnuts, thyme goat
cheese, alfalfa sprouts, balsamic onion, S&P

clubhouse

rye, oven roasted turkey, candied bacon, cheddar,
lettuce, tomato, mayonnaise, S&P

classic deli

rye, shaved corned beef, yellow or hot mustard

turkey

rye, sliced roast turkey breast, rosemary aioli, house
cranberry sauce, lettuce, tomato, S&P

ham & swiss

rye, shaved ham, swiss cheese, lettuce, savoury
white wine & herb mustard

wraps ≡ 8 for \$96 ≡ 12 for \$140 ≡ additional wraps \$12.00 each

chipotle chicken

chicken tenders, romaine lettuce, tomato,
mozzarella, smoky chipotle aioli

vegan sichuan noodle **vg**

noodles, crispy tofu, cabbage, peppers, carrot,
onion, spicy soy marinade

chicken sichuan noodle

noodles, crunchy chicken tenders, cabbage,
peppers, carrot, onion, spicy soy marinade

turkey club

oven-roasted turkey, greens, candied bacon, tomato,
rosemary garlic aioli, cheddar cheese

curried chicken salad

tender pieces of chicken in creamy curry sauce,
lettuce, coconut, currants, lentils

buffalo chicken

buffalo chicken tenders, greens, celery, blue cheese,
ranch

salad ≡ 160oz bowl / 80oz bowl**mixed greens** **vg gf** ≡ \$35 / \$25

leafy greens, red pepper, carrot, cucumber, tomato, radish, red onion, pepitas. maple-dijon dressing

crunchy thai salad **vg gf** ≡ \$38 / \$27

kale, quinoa, red onion, carrot, pepper, cucumber, cashew, black sesame, maple tahini dressing

caesar salad ≡ \$34 / \$24

romaine, kale, house Caesar dressing, croutons, parmesan, lemon

medi pasta salad ≡ \$30 (80oz bowl)

rotini, spinach, cucumber, tomato, feta cheese, red onion, kalamata olives, Greek dressing

classic coleslaw **gf** ≡ \$23 (80oz bowl)

cabbage, carrot, green onion, creamy dressing

potato salad **gf** ≡ \$24 (80oz bowl)

red potato, red onion, radish, pepper, green onion, celery, cajun mayo

carrot salad **vg gf** ≡ \$26 (80oz bowl)

finely julienned carrot, chickpeas, onion, herbs, vinaigrette

classic pasta salad **gf** ≡ \$24 (80oz bowl)

shell pasta, peas, carrots, red pepper, chives, sweet creamy dressing

complete lunch packagesdesigned to adequately feed 10 people. **includes:** service wares and 10 assorted canned beverages.**soup, salad, & sandwich** ≡ \$195

creamy tomato OR broccoli cheese soup, choice of salad (80 oz), 10 hearty sandwiches (3 selections)

bbq ≡ \$200

sliced white bread, 2 ½ lb pulled pork, classic creamy slaw, bbq sauce, sliced spicy pickles, 9 pieces fried chicken, 9 pieces hot & honey chicken, honey cumin butter corn, warm potato salad

ukraine ≡ \$185

24 beef holopchi, 48 potato & cheddar pierogi (onion, dill, sour cream), 1.5 kg grilled kubasa in onions & peppers, 80oz creamy coleslaw, 1 dozen dinner rolls & butter

100% plant-based **vg gf** ≡ \$170

cauliflower curry OR ratatouille, mixed grain pilaf, crunchy thai salad, thai tapioca with mango

sunday ≡ \$175

27 pc herby roast chicken, homestyle mashed potatoes, roasted brussels sprouts, dinner rolls & butter

birthday ≡ \$185

pork tenderloin medallions (6oz pp) in mushroom cream sauce, homestyle mashed potatoes, roasted corn, caesar salad, 1 dozen dinner rolls & butter

italy ≡ \$200lasagna bolognese, penne primavera **V**, caesar salad, garlic toast**roadhouse** ≡ \$200

3-alarm beef chili (w/ cheddar & sour cream), 4lb buffalo wings, garlic cheese baguette, caesar salad

young @ heart ≡ \$195

5lb chicken tenders with honey dill & bbq dips, mac & cheese, mixed greens with maple dijon

À LA CARTE

roast chicken gf ₪ \$65 (18 pieces)

herb infused (marinated) chicken pieces roasted to perfection

fried chicken ₪ \$70 (18 pieces)

a special treat. buttermilk battered seasoned chicken fried to golden brown

hot chicken ₪ \$74 (18 pieces)

golden-fried chicken in zesty Nashville-style hot sauce

chicken tenders ₪ \$90 / 2.27 Kg (5 Lb)

house-made chicken tenders with honey dill and smoked peach BBQ dipping sauces

pulled pork gf ₪ \$85 / 2.27 Kg (5 Lb)

fork-tender pork shoulder in zesty BBQ sauce with extra BBQ sauce on the side

breaded pork cutlets ₪ \$63 (10x 5oz OR 20x 2 ½oz)

house made golden-fried pork cutlets with apple compote

3-alarm beef chili gf ₪ \$90 (4L)

beef, beans, onions, celery, and peppers simmered for hours in perfectly seasoned tomato sauce

** includes cheddar cheese, sour cream & garlic toast on the side

chicken stew ₪ \$90 (4L)

nostalgia in a bowl! rich + creamy chicken stew with peas, onion, carrot, and celery

** includes buns & butter

roast turkey gf ₪ \$110 / 2.27 Kg (5 Lb)

seasoned boneless seasoned turkey breast and thighs roasted to perfection. includes turkey gravy

kubasa gf ₪ \$36 / 1 ½ Kg

1 ½ Kg of grilled Winnipeg Old Country Kubasa with onions & peppers

meatballs ₪ \$70 / 3.5 lbs

3 ½ pounds (approx. 56) of hand-rolled pork & beef meatballs in your choice of sauce.

- MUSHROOM GRAVY
- SWEET & SOUR
- MARINARA
- HONEY GARLIC
- PEACH BBQ

holopchi (cabbage rolls) gf ₪ \$38 for 24 holopchi ₪ \$66 for 42 holopchi

hand-rolled cabbage rolls braised in authentic, house-made tomato sauce.

- MEATLESS vg gf (rice, tomato, nutritional yeast, carrot, celery, onion)
- BACON gf (rice, bacon)
- BRAISED BEEF gf (rice, beef brisket, carrot, celery, onion)

stuffed peppers gf ₪ \$70 for 8

braised brisket, carrot, onion, rice, garlic, mushroom & fresh herbs in bell peppers. roasted with tomato sauce.

classic lasagna ₪ \$100 / deep ½ pan

hearty & delicious. pasta, bolognese, bechamel, cottage cheese, Italian sausage, spinach, mushroom

** includes garlic toast on the side

veg lasagna V ≡ \$85 / ½ pan

pasta, marinara, bechamel, cottage cheese, zucchini, butternut squash, spinach, mushroom

** includes garlic toast on the side

brown butter butternut squash pasta V ≡ \$60 / ½ pan

farfalle, sage infused brown butter, roasted butternut squash, fresh sage, garlic olive oil

** includes shaved parmesan & garlic toast on the side

classic sage stuffing ≡ \$30 / ½ pan**ratatouille vg gf ≡ \$85 / ½ pan**

fragrant & satisfying. oven roasted zucchini, eggplant, tomato, peppers, onion, olive oil, garlic, pepper flakes, fresh basil & thyme...finished with balsamic reduction.

**includes mixed grain pilaf on the side

meatless stuffed peppers vg gf ≡ \$64 for 8

roasted bell peppers with zucchini, eggplant, onion, rice, wild rice, garlic, mushrooms, herbs & tomato sauce

coconut cauliflower curry vg gf ≡ \$95 (4L)

roasted cauliflower florets in rich, flavourful coconut cream curry sauce.

**includes mixed grain pilaf on the side

pierogi ≡ pan of 48

hand-pinched pierogis served with caramelized onion, sour cream & fresh dill

● CHEDDAR & POTATO V ≡ \$50

● COTTAGE CHEESE V ≡ \$60

● SAUERKRAUT vg ≡ \$50

● GARLIC & ONION vg ≡ \$52

**add bacon gf +\$6 / pan

potato ≡ deep ½ pan

● HOMESTYLE MASHED gf V ≡ \$28

● SCHWARTIES ≡ \$55

● SCALLOPED V ≡ \$45

● SMASHED BABY POTATOES vg gf ≡ \$32

● HERBED & ROASTED vg gf ≡ \$22

● HERBY WHIPPED gf V ≡ \$34

mixed grain pilaf vg gf ≡ \$30

brown basmati rice, wild rice, and buckwheat prepared with mushrooms, garlic, onion, and herbs

roasted vegetables ≡ priced per medium ½ pan

● BEETS gf V ≡ \$32

● BROCCOLI, CAULIFLOWER & PEPPERS vg gf ≡ \$26

goat cheese and candied walnuts

● CORN (KERNELS) gf ≡ \$26

● MAPLE CARROTS vg gf ≡ \$26

honey & cumin butter

● BRUSSELS SPROUTS vg gf ≡ \$30

● BUTTERNUT SQUASH vg gf ≡ \$28

**add bacon gf +\$6 / pan

olive oil, S&P

dinner rolls with whipped butter V ≡ \$8 per dozen

MEMORIALS & LUNCHEONS

pinwheel sandwiches ≡ \$90 / tray

72 pieces of perfect pinwheel sandwiches

CHICKEN SALAD • HAM SALAD • CORNED BEEF • CAPRESE • EGG SALAD • CREAM CHEESE & CHERRY

cheese tray **V** ≡ \$76 (16" tray)

assorted local and imported cheeses served with fresh fruit, savoury jams, crostini & breads

vegetable tray **V gf** ≡ \$47 (16" tray)

an abundance of fresh vegetables with **vg** beet hummus & house ranch dip

charcuterie tray ≡ \$145

genoa salami, capicollo, chorizo, prosciutto, sopressatta, olives, marinated veg, crostini, baguette, assorted spreads & accoutrements

pickle tray **vg gf** ≡ \$32 (12" tray) / \$58 (16" tray)

a unique assortment of pickled vegetables & olives

cocktail buns ≡ 25 for \$110 ≡ additional \$4.50 each

TUNA SALAD

tuna, celery, green onion, mayonnaise, dijon, pickle, lettuce, tomato

CHICKEN SALAD

chicken, almonds, celery, pepper, mayonnaise, lemon, lettuce

EGG SALAD **V**

egg, lettuce, mayonnaise, celery, green onion, dijon, S&P

HAM & SWISS

shaved ham, swiss cheese, lettuce, wine & herb mustard

AUGUST HARVEST **V**

tomato, cucumber, lettuce, herb mayo, S&P

sweet

dainty tray **V** ≡ \$65 (60 pieces)

assorted favourites...scratch-made in Winnipeg.

fruit tray **vg gf** ≡ \$65 (16" tray)

assorted cut melons, orange, pineapple, grapes, and berries with honey & vanilla infused yogurt

memorial packages ≡ minimum 50 people

#1 ≡ \$12.00 per person

pinwheel sandwiches (5 pp), vegetables & dip, fresh cut fruit & dip, dainties

#2 ≡ \$15.00 per person

pinwheel sandwiches (3 pp) cocktail buns (1 pp), cheeses, pickles, vegetables & dip, fresh cut fruit & dip, dainties

RECEPTIONS

hot hors d'oeuvres ≡ priced per dozen (minimum 2 dozen per selection)

lumpia ≡ \$24

crispy filipino pork spring roll, sweet chili dip

sweet potato cakes **vg gf** ≡ \$26

crispy sweet potato & quinoa cakes, lemon tahini

skewers ≡ priced per dozen (minimum 2 dozen per selection)

satay chicken **gf** ≡ \$27

sweet & spicy marinated chicken, peanut sauce

hoisin beef **gf** ≡ \$32

strip steak, hoisin, garlic, lime, ginger, sesame

chicken souvlaki **gf** ≡ \$27

lemon & oregano grilled chicken, tzatziki

harissa honey shrimp **gf** ≡ \$28

shrimp, harissa & honey marinade, basil oil, cilantro

roasted vegetable **vg gf** ≡ \$21

zucchini, mushroom, asparagus, red onion, pepper

caprese **vg gf** ≡ \$21

tomato, basil, bocconcini, balsamic reduction

crispy coconut tofu **vg gf** ≡ \$20

coconut crusted tofu batons, sweet chili dip

devils on horseback **gf** ≡ \$24

bacon-wrapped medjool dates, toasted almond, goat cheese

charred buffalo drummies ≡ \$19

crispy chicken drumettes, house buffalo sauce, char-broiled

french onion tartlet ≡ \$24

beef & port caramelized onion, swiss, pastry

sliders ≡ minimum 2 dozen per selection

reuben ≡ \$50 per dozen

grilled brioche bun, corned beef, sauerkraut, swiss cheese, russian dressing

beef short rib ≡ \$62 per dozen

grilled brioche bun, braised short rib, old cheddar, spicy pickles, garlic butter

chicken ≡ \$48 per dozen

harissa honey chicken, whipped feta, lemon & tomato salsa

mini bella **vg** ≡ \$42 per dozen

grilled mushroom, vegan aioli, alfalfa sprouts, cucumber, tajin crispy onion, avocado

cold hors d'oeuvres ≡ priced per dozen (minimum 2 dozen per selection)

roast beef canapé ≡ \$25

baguette, shaved roast beef, horseradish aioli, radish, hickory sticks

smoked salmon canapé ≡ \$28

baguette, lemon & caper cream cheese, smoked salmon, pickled red onion, lemon

shrimp wonton cups ≡ \$26

wonton pastry, lime, cumin, jalapeño-lime aioli

deviled egg **gf V** ≡ \$23

retro, simple favourite done well. A little "bitey".

vietnamese spring rolls **vg gf** ≡ \$24

rice paper wrap, veggies & herbs. chili dip

COMPLETE DINNERS

pricing shown for **min 60 people**...surcharges may be required for smaller groups

prices are for PICK-UP service only. Delivery, plated service, & family-style service pricing available on request.

entrée selections ≡ priced per person (choice of 1)

chicken kyiv ≡ \$32

panko crusted chicken breast stuffed with garlic & herbed butter. with walnut & sage brown butter sauce

chicken cordon bleu ≡ \$35

panko crusted chicken breast stuffed with smoked ham & swiss cheese. with parmesan dijon sauce

herbed roast chicken gf ≡ \$28

herb & olive oil marinated chicken pieces roasted to perfection

roast turkey dinner ≡ \$31

seasoned turkey breasts and thighs, with sage stuffing, turkey gravy & cranberry sauce

NY strip roast beef gf ≡ \$50

seasoned striploin roast with red wine demi-glace and horseradish

pork cutlet ≡ \$25

house-made golden-fried tender pork cutlet with savoury apple compote

pork loin gf ≡ \$27

oven-roasted pork loin roast with honey garlic glaze

ribs gf ≡ \$37

braised baby back pork ribs glazed with sticky BBQ sauce

all entrée selections include:

1. **meatballs in mushroom gravy**
2. **pierogi** (cheddar & potato) with caramelized onion, fresh dill, & sour cream
3. **side** (choice of 1)
 - HOMESTYLE MASHED **gf**
 - ROASTED POTATO **vg gf**
 - MIXED GRAIN PILAF **vg gf**
 - SCALLOPED
4. **salad** (choice of 1)
 - **vg gf** CLASSIC COLESLAW
 - CAESAR SALAD
 - **vg gf** HOUSE GREENS
 - **vg gf** CRUNCHY THAI SALAD (+\$1 pp)
5. **vegetable** (choice of 1)
 - MAPLE GLAZED CARROTS **vg gf**
 - HONEY CUMIN CORN **gf**
 - CAULIFLOWER & BROCCOLI **vg gf**
 - ROASTED BUTTERNUT SQUASH **vg gf**
 - ROASTED BEETS (+\$1 pp) **gf**
 - ROASTED BRUSSELS SPROUTS **vg gf**
6. **dinner rolls** with whipped butter

BUFFET OPTIONS

priced per person for **BUFFET SERVICE** for minimum 65 people...surcharges **may be** required for smaller groups. Further information regarding buffets listed in THE OTHER DETAILS *page 13

UKRAINIAN BUFFET ≡ \$45 per person

assorted breads, dinner rolls & accoutrements

soup & salad (select 2)

- BORSCHT **vg gf**
- OKROSHKA **gf** (cold)
- OLIVYE SALAD **gf**
- HOUSE GREENS **vg gf**
- CLASSIC COLESLAW **gf**
- VINEGRET SALAD **gf**

entrée (select 1)

- HERBED ROAST CHICKEN **gf**
- PORK CUTLET (apple compote)
- COULIBIAC (KULEBYAKA)
- KUBASA, ONION, & PEPPER **gf**

pierogi (select 1)

hand-pinched pierogis served with caramelized onion, sour cream & fresh dill

- CHEDDAR & POTATO **V**
- SAUERKRAUT **vg**
- COTTAGE CHEESE **V**
- GARLIC & ONION **vg**

holopchi (select 1)

- VEGGIE **vg gf**
- BACON **gf**
- BRAISED BEEF **gf**

meatballs in mushroom gravy

sides & vegetables (select 2)

- SCALLOPED POTATO **V**
- HOMESTYLE MASHED **V**
- BOILED POTATOES **gf V**
butter & fresh dill
- BUCKWHEAT **vg gf**
mushrooms, onion, veg stock
- MAPLE CARROTS **vg gf**
- BEETS **gf V**
goat cheese & candied walnuts
- BRAISED CABBAGE **gf V**
cabbage, carrot, onion, tomato
- BROCCOLI, CAULIFLOWER & PEPPERS **vg gf**
- CORN (KERNELS) **gf V**
honey & cumin butter

****optional - carvery**

- ROAST BEEF **gf** au jus & horseradish ≡ +\$12 p.p.
- HONEY DIJON GLAZED HAM **gf** ≡ +\$8 p.p.
- ROAST TURKEY **gf**, STUFFING, & GRAVY ≡ +\$8 p.p.
- BEEF BRISKET **gf** ≡ +\$10 p.p.

****optional - hot beverage service** ≡ \$3 per person

house blend coffee, tea (peppermint, earl grey, black), & accompaniments

SMÖRGÅSBORD ≡ \$42 per person

assorted breads, dinner rolls & accoutrements

salad (select 2)

- HOUSE GREENS **vg gf**
- CAESAR SALAD
- CRUNCHY THAI SALAD **vg gf**
- MEDI PASTA SALAD
- CLASSIC COLESLAW **gf**
- POTATO SALAD **gf**
- CLASSIC PASTA SALAD **gf**
- CARROT SALAD **vg gf**

entrée (select 1)

- **gf** HERBED ROAST CHICKEN
- **gf** HONEY GARLIC PORK LOIN
- PORK CUTLET (apple compote)
- SMOKED PEACH BBQ PORK BACK RIBS
- GOLDEN-FRIED CRISPY CHICKEN
- SICHUAN CRISPY CHICKEN
- CHICKEN PARMESAN
- COULIBIAC (KULEBYAKA)

alternate entrée (select 1)

- VEG LASAGNA **V**
- BROWN BUTTER BUTTERNUT PASTA **gf V**
- COCONUT CAULIFLOWER CURRY **vg gf**
- RATATOUILLE **vg gf**
- MUSHROOM & KALE COTTAGE PIE **vg gf**
- FANCY MAC & CHEESE **V**

meatballs (select 1)

- MUSHROOM GRAVY
- SWEET & SOUR SAUCE
- HONEY GARLIC SAUCE
- MARINARA

sides & vegetables (select 3)

- CHEDDAR & POTATO PIEROGI **V**
caramelized onion, fresh dill, sour cream
- VEGGIE HOLOPCHI **vg gf**
- SCALLOPED POTATO **V**
- HOMESTYLE MASHED **V**
- HERBY WHIPPED POTATO **V**
- SMASHED BABY POTATO **vg gf**
- MIXED GRAIN PILAF **vg gf**
- MAPLE CARROTS **vg gf**
- BRUSSELS SPROUTS **vg gf**
- BROCCOLI, CAULIFLOWER & PEPPERS **vg gf**
- CORN (KERNELS) **gf**
honey & cumin butter
- BUTTERNUT SQUASH **vg gf**
olive oil, S&P, herbs de provence
- BEETS **gf V**
goat cheese & candied walnuts

****optional - carvery**

- ROAST BEEF **gf** au jus & horseradish ≡ +\$12 p.p.
- HONEY DIJON GLAZED HAM **gf** ≡ +\$8 p.p.
- ROAST TURKEY **gf**, STUFFING, & GRAVY ≡ +\$8 p.p.
- BEEF BRISKET **gf** ≡ +\$10 p.p.

****optional - hot beverage service** ≡ \$3 per person

house blend coffee, tea (peppermint, earl grey, black), & accompaniments

****optional – dessert** ≡ +\$4 each (125ml) +\$7 each (250ml)

small mason jars filled with classic desserts designed to suit every occasion (maximum 3 selections)

- LEMON MERINGUE
- CARROT CAKE
- CHOCOLATE POT AU CRÈME **gf**
- KEY LIME PIE
- CHERRY CHEESECAKE
- PEACH COBBLER
- APPLE CRISP

LATE NIGHT MENU

Hot station pricing is based on a per person basis (minimum 50). Service staffing not included in pricing.

hot stations

slider bar ≡ \$9

grilled beef & falafel burgers prepared and dressed to order.

toppings: bacon, garlic mushrooms, cheddar, dill pickle, lettuce, tomato, herb mayo, secret burger sauce, yellow mustard, caramelized onion, candied jalapeño

poutine bar ≡ \$8

golden-fried, fresh-cut fries topped with each guest's personal choice of add-ons

house-made gravy, squeaky cheese, green onion, bacon, pulled pork, ketchup, candied jalapeño, chipotle aioli

baked potato bar ≡ \$7

hot & steamy russet potatoes ready to receive classic toppings

butter, sour cream, chives, bacon bits, herby whipped feta, and cheddar cheese.

mac & cheese bar ≡ \$9

classic homestyle mac & cheese mixed fresh to order and personalized with a selection of:

bacon, sliced wiener, salt & vinegar chips, sriracha, flamin' hot doritos, crispy onion

manitoba bar ≡ \$9

pierogies with onion, dill & sour cream, farmer's sausage, roll kuchen (fried dough, corn syrup & watermelon)

self-serve late lunch

pinwheel sandwiches ≡ \$95 / tray

72 pieces of perfect pinwheel sandwiches

CHICKEN SALAD • HAM SALAD • CORNED BEEF • CAPRESE • EGG SALAD • CREAM CHEESE & CHERRY

charcuterie tray ≡ \$145

genoa salami, capicollo, calabrese salami, prosciutto, sopressatta, olives, marinated veg, crostini, baguette, assorted spreads & accoutrements

cheese tray **V** ≡ \$76 (16" tray)

assorted local and imported cheeses served with fresh fruit, savoury jams, crostini & crackers

pickle tray **vg gf** ≡ \$58 (16" tray)

a unique assortment of pickled vegetables & olives

vegetable tray **V gf** ≡ \$47 (16" tray)

an abundance of fresh vegetables with **vg** hummus & house ranch dip

dainty tray **V** ≡ \$65 (60 pieces)

assorted favourites (lemon bar, macaroon bar, brownies, date square, nanaimo bar, etc)

THE OTHER DETAILS

buffet & smörgåboard

1. INCLUDED: set up and service at the buffet line, service wares (chafing dishes, serving utensils, display items, etc), and table maintenance servers...based on approximately 1 server per 50 Guests to a maximum of 5 hours per server.
2. prices do not include applicable taxes, gratuity, plateware, table linens, flatware, glassware, transportation expenses (including server travel time), or any other items related to Guest table set up. Events beyond 45 minutes travel time from Lewis Kitchen may be subject to additional charges related to heating, cooling, or storage equipment,

placing your order

1. orders may be placed by phone Monday through Saturday 9:00 am to 5:00 pm.
2. next-day orders for sandwiches, salads, and soups **may be** accepted until 12:00 (noon) the day prior based on product availability and delivery scheduling. 48 hours notice is always appreciated.
3. orders will not be honored without written confirmation via email and/or signed quote.
4. staffed events require a minimum of three weeks advance booking and food order of \$1000+ (net).
5. HOT MEAL selections require a minimum of 5 business days notice for groups of 40 or more.

tax & gratuity

1. an 18% gratuity will be applied to all invoices for plated, family style, buffet, and/or any staffed events.
2. all products, services, and gratuities are subject to applicable PST and GST. Food and beverages are subject to PST. Food, beverage, service charges, and gratuities are subject to GST.
3. tax exempt orders must be noted at time of ordering. Tax exemption numbers are required on Invoice.

delivery & pick-up services

1. pick up from Lewis Kitchen is available for all orders between 10:30 am and 7:00 pm Monday through Saturday.
2. regular delivery service available between 11:00 am and 7:00 pm Monday to Saturday. Deliveries before and after these times may require special accommodation
Note: when setting your delivery time, please allow for +/- 15-minute window. Although we always do our best to deliver at the specified time, inclement weather, traffic, etc. may affect scheduled arrival times.
3. Sunday and Holiday orders may require special accommodation and are therefore handled on a case-by-case basis.
4. free delivery (within Perimeter Highway limits) is available for orders greater than \$450.
5. A delivery fee of \$20 will be applied to orders under \$450 (net)
6. for delivery beyond City of Winnipeg Limits and outside of noted delivery times, charges will be applied as determined on a case-by-case basis. All delivery fees and schedules will be discussed at time of ordering.

Should you require any support, please call us at 204.586.7789

pricing, booking, & deposits

1. a written confirmation or signed contract together with a deposit (as determined by Lewis Kitchen) will be required to secure services. Until these requirements are met, all bookings will be considered tentative.
2. a 50% payment of the food subtotal will be required 28 days prior to the event.

3. all prices are subject to change until the 50% deposit is provided and up to 90 days prior to the event. All pricing changes will be notified in writing.
4. all deposits and interim payments will be applied to the final invoice.

paying for your order

1. we accept cash, corporate cheques, Visa, MasterCard, debit, or EFT as suitable forms of payment for deposits, interim, and final payments.
2. GST &/or PST exempt orders are required to be paid by cheque.
3. other than approved business accounts or otherwise agreed upon (in writing) by Lewis Kitchen, **all final payments are required on the day of the event.**
4. accounts are available upon approval of Lewis Kitchen with the submission of a credit application.
5. account payments must be made **by cheque or EFT only** to:

10048975 Manitoba Ltd. o/a Lewis Kitchen

food handling & safety protocols

The following conditions and restrictive measures for safe food handling **may** only be waived by Lewis Kitchen:

1. all food prepared for catered events (buffet, plated, or family-style) prior to service, during service, and after service may only be handled and removed from the venue by Lewis Kitchen representatives. In cases where leftovers are present, they remain the sole property of Lewis Kitchen.
2. in situations where food items have been provided on an "A La Carte" basis, any remaining food items will be packed up for the Guest at their sole discretion. Packaging costs will be added to the final invoice total.
3. untouched food items from events may be donated to a local soup kitchen or charitable homeless shelter at the sole discretion of Lewis Kitchen.
4. only food provided by Lewis Kitchen will be allowed on the premises for any Lewis Catering function
5. Lewis Catering will not receive, store, transport, cook, or re-heat any food other than what was prepared by Lewis Kitchen, without **prior written consent** by Lewis Kitchen management

food tastings

Lewis Kitchen will provide food tastings for up to 4 attendees for Event Catering Bookings on request of the primary. The day of the week and the timing will be at the discretion of Lewis Kitchen to provide the appropriate level of attention and to suit the kitchen schedule. Food tastings will be billed at \$200.00 plus taxes (\$224.00), which amount shall be applied as a non-refundable deposit towards the balance of the total billing for the event. A maximum of two additional attendees may be permitted to attend the tasting with suitable notice and approval of Lewis Kitchen. A surcharge of \$50 per person will be applied.

final preparations and attendance

1. for staffed events and weddings, all final menu selections must be submitted in writing a minimum of 28 days prior to the date of the event.
2. unless written acceptance by Lewis Kitchen is provided to the contrary, all guaranteed numbers of meals, dietary restrictions, floor plan, & itinerary must be communicated and provided in writing no later than ten (10) business days prior to the function. If a guaranteed number is not provided, the final billing will be reflective of the higher number of either the people in attendance at the function or what was originally quoted.

In extreme situations such as Public Health Orders or event cancellations due to extenuating circumstances beyond human control, Lewis Kitchen will offer the following reasonable solutions to minimize the financial exposure to the Guest:

lewis kitchen ● 988 elgin avenue winnipeg mb r3e 1b4 ● 204.586.7789 ● lewiskitchen.ca

vg – 100% plant-based option available **gf** – gluten intolerance friendly **V** – vegetarian, contains dairy

1. to reschedule the event for a later mutually agreed upon date
2. to utilize all reasonable measures to ensure that any costs incurred from the ordering of supplies and preparation of food are minimized
3. to demonstrate any actual losses associated with the ordering and preparation of food by supplying a detailed list of hard costs (with invoices) and labour costs